

# THE CRAZY CAJUN



SEAFOOD RESTAURANT

Corner of Beach and Station

Port Aransas, Texas



## BY THE POUND

Shrimp.....	1/2/Lb or 1 Lb	MARKET PRICE
Snow Crab.....	1/2 Lb or 1 Lb	MARKET PRICE
Crawfish (When Available).....	1 Lb	MARKET PRICE
Smoked Sausage.....	\$8.95 Stone Crab Claws	MARKET PRICE

## TO DRINK

House Wine By The Glass.....	\$4.25	Carafe.....	\$14.00
Domestic Beer.....	\$3.50	Imported Beer	\$ 4.00
Draft Beer By The Glass.....	\$3.25	Pitcher.....	\$13.00
Iced Tea.....	\$3.00	Soft Drinks.....	\$ 3.00

## DESSERTS

French Silk Pie.....	\$3.95	Key Lime Pie...	\$3.95
Plain Cheesecake.....	\$3.95	Cherry or Blueberry	\$4.50

## NO SEPARATE CHECKS !!!!

15% Gratuity May Be Added to Parties of 5 or More

Our Cajun Spice is Available to Take Home & is great served on anything from Eggs to Burgers. Ask your Waitperson. 4 Oz. Shaker Bottle \$6.95

Extra Loaves of Bread \$1.00 each upon request

CHECK OUT OUR T-SHIRT SELECTION \$18.95-\$21.95



THIS IS WHAT WE ARE FAMOUS FOR!!!

## THE HUNGRY CAJUN

A Combination of Fresh Shrimp, Crab, Smoked Sausage, Corn on the Cob and New Potatoes. All boiled, steamed and seasoned with our own Special **Cajun Spices** and served steaming hot "On Your Table." Crawfish are included in the Hungry Cajun when they are in season. An extra portion of Shrimp is included when crawfish are Unavailable. No Substitutions!!!! .....\$15.95 Per Person

## SHRIMP REMOULADE

A Crazy Kinda "Shrimp Cocktail." Jumbo Boiled Shrimp, peeled and served with a smooth creamy Remoulade Sauce. A Great Starter...\$7.95

## BABY BACK RIBS

The tenderest ribs around. These are true Baby Backs!! Served with Corn on the Cob and New Potatoes and our own In House Barbecue Sauce.....1/2 Rack.....\$12.95 Full Rack.....\$19.95

## GUMBO

Made with a Roux Base recipe & served over rice.

Chicken.....\$ 7.95      Shrimp.....\$ 7.95

Smoked Sausage.....\$7.95      Seafood Combo.....\$7.95

EXTRA BREAD \$1.00 PER LOAF Upon Request



## RED BEANS AND RICE

Made with 3 kinds of Beans, Smoked Sausage, Celery, Bell Pepper and Onions and 7 different spices. They are the best beans you'll ever enjoy

\$7.95

## DIRTY RICE

This is a very flavorful Rice Dish also known as "Rice Dressing". It's made with Chicken, Pork, Celery, Bell Pepper and Onions.....\$7.95

## JAMBALAYA

This is an old time Cajun favorite and can be made with many different ingredients. Ours is made with Chicken, Ham and Smoked Sausage and topped with Creole Sauce.....\$7.95

## SHRIMP OR CRAWFISH CREOLE

Shrimp or Crawfish Tails covered with a rich Creole Sauce made with Tomatoes, Celery, Bell Pepper & Onion to create a "Creole Great Dish"

\$7.95

## SHRIMP OR CRAWFISH ETOUFFE'

The word "Etouffe" means "smothered" and that's exactly what we do. With your Choice of either Shrimp or Crawfish.....\$7.95

**\*\*KIDDIE CAJUN\*\*** Just for the Kids. Corn on the Cob, New potatoes and Smoked Sausage. (Not Spicy) \$6.95 Add ½ Lb. Shrimp..\$11.95